

CHEESES

HOUSE-PULLED MOZZARELLA

Mozzarella is southern Italian cheese traditionally made by the pasta filata method or by pulling the cheese curd in hot water until it gets the stringy, melty texture mozzarella is known for. We stretch our mozzarella every day to make sure you're getting the freshest product possible.

LADY'S SLIPPER

Valley Milkhouse, Oley Pennsylvania, semi-soft, cow a washed rind tomme with savory, barnyard flavors. Made with raw milk and aged 2-3 months.

THISTLE

Valley Milkhouse, Oley Pennsylvania, soft, cow a golden, buttery soft-ripened cheese based Brie. Earthy, Mushroomy flavors with a nutty, white mold rind.

ROBIOLA

Italy, soft, blended milks an Italian soft-ripened cheese made with cow's, goat's milk and sheep milk.

DRUNKEN GOAT

Spain, semi-soft, goat cured for two to three days in red wine. sweet, smooth, grapey, with a gentle, pliable texture and mild fruity flavor

TALEGGIO

Italy, soft, cow an Italian classic, less mild than Robiola pungent, meaty, nutty, fruity, spreadable

PECORINO TARTUFO

Italy, firm, sheep with real white truffles, oily and almost caramelized a great balance between garlicky truffle and nutty, sweet,

PIAVE

Italy, cow, firm similar to Parmigiano-Reggiano but nuttier and less sharp sweet, crystalline paste, full tropical fruit, light almond

PROVOLONE PICANTE

Italy, cow, firm Sharp Provolone, on of the most recognizable Italian cheeses. pairs very well with charcuterie, extra sharp

UMBRIACO PROSECCO

Italy, cow, firm bathed in sweet and dry prosecco. delicately sweet, smells and tastes of prosecco

GORGONZOLA DOLCE

Italy, cow, blue creamier and less crumbly version of blue cheese sweeter and milder than most blues

BLUE BELL

Valley Milkhouse, Oley Pennsylvania, cow, blue a local, semi-firm blue cheese with Roquefort mold slightly sharper and less sweet than gorgonzola dolce

CAMBAZOLA

germany, cow, blue a cross between a triple cream brie and blue cheese slightly sharp, moist, creamy, rich, nutty

MEATS

PROSCIUTTO DI PARMA

Italian dry-cured ham served thinly sliced uncooked; this style is called prosciutto crudo in Italian (or simply crudo) and is distinguished from cooked ham, prosciutto cotto.

HOT SOPRESSATA

a spicy version of a very popular italian dry cured salami, served thinly sliced

SPECK

dry cured like prosciutto but also smoked smoky and salty

FINOCCHIONA

a sweet italian dry cured salami. this is made with fennel pollen so it has a great, slightly sweet floral taste

BRESAOLA

air-dried, salted beef that has been aged two or three months until it becomes hard and turns a dark red, almost purple colour. It is made from top (inside) round and is our only non-pork charcuterie option

MORTADELLA

like bologna's italian, grown up cousin mortadella has recently become very popular and for good reason, our version is speckled with pistachio

OUR PASTA IS
MADE WITH
100%
IMPORTED
ITALIAN FLOUR

PASTAS

SPAGHETTI

Spaghetti is a long, thin, cylindrical, solid pasta. It is a staple food of traditional Italian cuisine. We use a dry spaghetti to get that perfect "al dente" bite and texture

LINGUINI

Like fettuccine but elliptical in section rather than flat. it is about 4 millimetres (0.16 in) in width, which is wider than spaghetti but not as wide as fettuccine. The dry version of this pasta works perfectly with shellfish dishes.

PAPPARDELLE

Pappardelle are large, very broad, flat pasta noodles, similar to wide fettuccine. We make these here a few times a week so they're as fresh a can be.

CAVATELLI

Cavatelli are small pasta shells that look like miniature hot dog buns. Cavatelli literally means "little hollows". Our homemade cavatelli adds ricotta to the dough mix for a smooth and dense texture.

GNOCCHI

Thick, but very light and soft in texture. like a little dumpling. They usually contain some potato but they can be made with may different things as well so we change our homemade gnocchi flavors seasonally.

RAVIOLI

Our homemade ravioli are a type of dumpling made from a filling sealed between two layers of thin pasta dough. can be filled with anything but in our case they're stuffed with ricotta, parmesan and sauteed spinach.

AGNOLOTTI

Another homemade stuffed pasta, smaller than our ravioli. We substitute beet juice in the dough instead of water for a beautiful color and flavor that pairs perfectly with their goat cheese and ricotta stuffing.

ON OUR MENU

TOMATO RAGU

This is our base pasta sauce, it's really called "Ragu alla Napoletana" from the regions around Naples. It's made by slow cooking tomato sauce with cuts of beef and pork in it as well as garlic, olive oil and finely diced onions

AGRODOLCE

a traditional sweet and sour sauce in Italian cuisine. Its name comes from "agro" (sour) and "dolce" (sweet). Agrodolce is made by reducing sour and sweet elements, traditionally vinegar and sugar. Sometimes, additional flavorings are added, We us pomegranate juice in ours for a deep fruity flavor and great deep red color.

MORNAY SAUCE

Mornay sauce is a bechamel sauce (thickened cream sauce) with cheese melted into it. We use a blend of Italian cheeses and herbs in ours.

CREPELLE

Like a French Crepe or a very thin pancake, can be sweet or savory. usually rolled up with meats or cheeses inside. made from milk, eggs and flour and get delicious crispy edges when baked.

DRINKS

SOFT DRINKS

\$2.5 · FREE REFILLS

PEPSI · DIET PEPSI · ORANGE SODA · BLACK CHERRY WISHNIAK · STEWARTS ROOT BEER
UNSWEETENED TEA · LEMONADE

BOTTLED PELLEGRINO ITALIAN SODAS

\$3

LIMONATA · ARANCIATA · ARANCIATA ROSSA · PELLEGRINO SPARKING WATER (\$2.5)

HOT COFFEE AND TEA

\$2.5

DELICIOUS REGULAR OR DECAF COFFEE FROM LOCAL ROASTERS AND DAILY SELECTIONS OF TEAS

KIDS MENU

KIDS SPAGHETTI AND MEATBALL

A SMALLER PORTION OF THE SAME DELICIOUS PASTA, 6

CHICKEN TENDERS

HAND CUT AND BREADED, SERVED WITH BUTTERED NOODLES, 6

CHEESE PIZZA

JUST CHEESE AND SAUCE, 9

KIDS RAVIOLI

SMALLER PORTION OF OUR SPINACH RAVIOLI

BOTTLED APPLE JUICE, \$2

BOTTLED ORANGE JUICE, \$2